

Chapter 16 Beaujolais

<p>Grape Growing</p>	<ul style="list-style-type: none"> ● Climate: Moderate Continental (similar to S. Mâconnais) ● Gamay <ul style="list-style-type: none"> ○ Early budding and ripening ○ Can produce large yields ● Soil: Granite (best) - fewer nutrients to stop excess yield ● Pruning: Gobelet <ul style="list-style-type: none"> ○ Vines pruned to spurs around the head and shoots tied together to hold vertically (more GG now using trellises for mechanisation) ● Taste: Fragrant - cherry/raspberry/medium tannin/body (can be served lightly chilled)
<p>Appellations and Wines</p>	<p>Hierarchy: Beaujolais/Beaujolais Villages/Beaujolais Crus</p> <p>Beaujolais and Beaujolais Nouveau</p> <ul style="list-style-type: none"> ❖ S/SE of region - alluvial plain of the River Saône = Beaujolais produced ❖ Carbonic/semi-carbonic maceration ❖ <u>Beaujolais Nouveau (early-drinking) - released third Thursday in November - can't be sold after August 31st following year.</u> ❖ Beaujolais + Beaujolais Nouveau - light body + tannin/berry/kirsch/banana/cinnamon (CB) <p>Beaujolais Villages/ Beaujolais Cru</p> <ul style="list-style-type: none"> ❖ NW of region - rolling hills - granite soil ❖ 39 Beaujolais Villages/10 Beaujolais Cru appellations ❖ Beaujolais Villages <ul style="list-style-type: none"> ➤ Village names not on the label ➤ Blend of wine - different villages ❖ Beaujolais Crus <ul style="list-style-type: none"> ➤ Moulin-à-Vent/Morgon; most structured. Fruit concentration/tannins = can age. ➤ Brouilly/Fleurie; lighter/more perfumed style. ➤ Wines often undergo crushed fruit fermentation ➤ Some oak (large vats) - no new oak ➤ Some CM/small proportion of whole bunches = brighter fruit aromas.